

[DESCRIPTION]

[TITLE OF INVENTION]

LAURIN-BASED HARD BUTTER COMPOSITION AND CHOCOLATE-LIKE FOOD  
CONTAINING THE SAME

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[Technical Field]

[0001]

The present invention relates to a laurin-based hard butter composition and a chocolate-like food containing the same.

10 [Background Art]

[0002]

Hard butters, which are widely used as a substitute for cocoa butter, are roughly classified into tempered type hard butters for which a temperature control operation is performed during solidification and molding, and non-tempered type hard butters for which a temperature control operation is not performed. Tempered type hard butter contains a large amount of SUS type triglycerides (S: saturated fatty acids having 16 to 18 carbon atoms, U: monounsaturated fatty acids having 18 carbon atoms) contained in cocoa butter, and has similar physical properties to those of cocoa butter. For this reason, although it has high compatibility with cocoa butter, and a texture similar to that of cocoa butter can be obtained, since strict temperature control is required for a tempering operation, it is desired to omit this operation.

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[0003]

Non-tempered type hard butters are not required to be subjected to a complicated tempering operation, and thus can be suitably used for various combination food products obtained by combining chocolate with bread or Western confectionery.

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According to the present invention, it is possible to provide a chocolate-like food having favorable bloom resistance by blending cocoa butter into non-tempered type chocolate containing laurin-based hard butter.

In a preferred embodiment, it is possible to blend cocoa butter into a chocolate-like food of the present invention, and thereby a favorable texture and a favorable flavor can be obtained. In a more preferred embodiment, according to the present invention, it is possible to improve bloom resistance of a chocolate-like food containing laurin-based hard butter by 1.5 times or more.

[Description of Embodiments]

10 [0012]

Hereinafter, the present invention will be described in more detail.

[0013]

In the present invention, a chocolate-like food is not limited to chocolate, quasi chocolate, and chocolate-utilizing food products, which are defined by The Fair Trade Council of the National Chocolate Industry and The Fair Trade Council of Chocolate-Utilizing Food Products, and also include products that contain fats or oils as essential ingredients, which are food products obtained by processing fats or oils using cocoa mass, cocoa, cocoa butter, cocoa butter substitute, hard butter, or the like.

[0014]

20 A laurin-based hard butter composition of the present invention contains 40 to 97 mass% of the following fats and oils A, and 3 to 60 mass% of the following fats and oils B.

The fats and oils A are non-transesterified laurin-based fats and oils that satisfy the following conditions:

25 · a content of lauric acid in a constituent fatty acids composition is 40 to 60